



Commercial Vinegar & Rice Mixer

SHARI MAKER ASM730A

Operation Manual

Thank you for purchasing our
Commercial Vinegar & Rice Mixer ASM730A

- Before using this machine, please read this operation manual for instructions and proper operation.
- This machine is intended to mix vinegar and food particles into boiled rice (mainly for making Sushi rice). It should not be used for any purpose other than the aforementioned.
- Use this machine under surveillance of an expert who understands the functions and operation procedure. Improper handling may cause injury, failure and breakage.
- Keep this manual in an easily accessible location for immediate references.

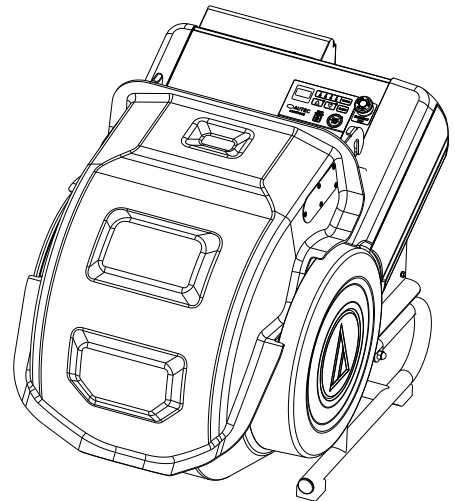




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Safety Precautions (Read this instruction before using.)

To prevent harm to the user and other people or damage to property, the following instructions must be observed.

- Harm and damage that may arise due to failure to observe these instructions and improper use are identified by the following caution labels, depending on their severity.

 WARNING	Improper handling may cause death or serious injuries to the operator.
 CAUTION	Improper handling may cause injury to the operator or damage to property.

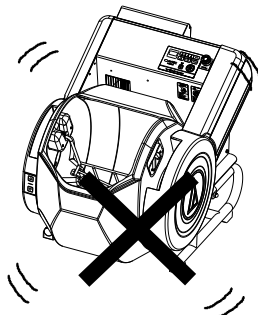
- Cautions that must be observed are identified by the following symbols:

<p> The symbol indicates the need for your attention. Detail of caution is shown in or near the symbol.</p>	 General precaution	 Electric shock	 High temperature	
<p> The symbol indicates a prohibited action. Detail of prohibited action is shown in or near the symbol.</p>	 Do not touch	 Do not touch with wet hands	 Do not expose to water	 Do not disassemble
<p> The symbol indicates a strongly advisable action or direction. Detail of advisable action is shown in or near the symbol.</p>	<p>Connect a ground wire</p> 		<p>Unplug the power Cord</p>	

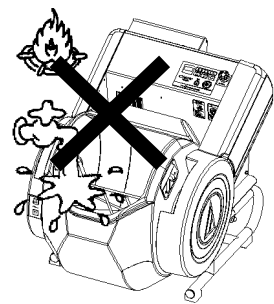
WARNING

■ Installation

- This machine weighs about 82 lbs [37kg].
- Place it on a flat stable surface.
- Do not bang or drop it during installation.



- Use this machine in a location with an ambient temperature between 32°F and 104°F [0°C and 40°C] and a humidity of 85% or less, where there is no frost and no condensation. Do not install the product in a location exposed to water, fire, corrosive gases, direct sunlight, dust and vibration.

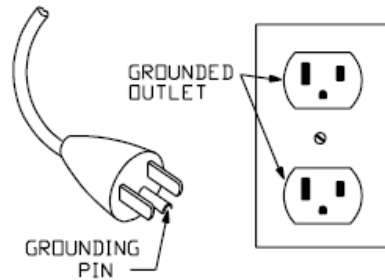


WARNING

■ Power Cord and Plug

Be sure to connect the ground wire to prevent any risk of electric shock.

There is a risk of electric shock due to damage or a short circuit of the machine. Please ask the delivery agent from whom you purchased the machine to ensure it is grounded. It is prohibited to attach the grounding wire to a gas pipe, water pipe, telephone or lightning rod. When changing the machine's location, please make sure to properly ground the machine.



Do not use the machine at any voltage other than AC120V (60 Hz).

- Keep the **Power Cord** unbundled and do not fix it with pins or nails.
- Do not put too many plugs in one outlet.
- Do not use more other appliances on same outlet, even when using an extension cord or surge protector.



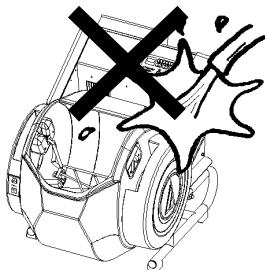
- Hold the **Power Plug** to unplug. Do not pull the **Power Cord**.
- Do not place any heavy objects on the **Power Cord**.
- Do not pinch or modify the **Power Cord** in any way.
- Damaged Cord and Plug may cause electric shock or fire.
- When the machine is not used, turn it OFF and unplug the **Power Cord**.



■ Use and handling

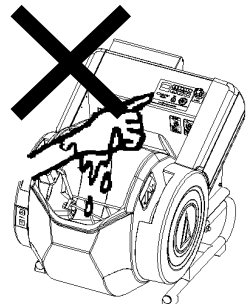
Never expose to water

Never splash water on the main unit. It may cause malfunction, electric shock or short circuit.



Do not touch with wet hands

- Never touch the **Power Plug**, the **Power Cord** and **Switches** with wet hands.
- Touch **Switches** gently without excessive force.

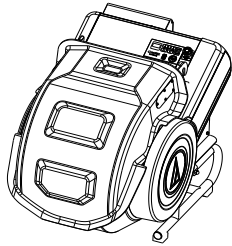


WARNING

■ Use and handling

Check safety before operation

The machine will start automatically when the **Start Switch** is turned ON. Confirm safety to ensure that the machine can be operated, before turning the switch ON.



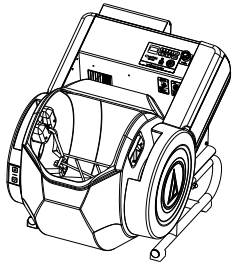
Do not alter the shape.

Handle the parts with care. Washable parts and resin parts will be easily deformed by dropping and bumping. Deformation of the parts may cause faulty forming and malfunction.



High temperature

Since the machine handles hot boiled rice, the main housing and exhaust retain high temperatures by nature. Ensure you are at no risk of being burnt.



Never Disassemble

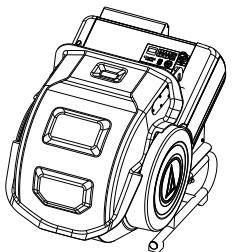
Never disassemble or modify the main unit. It may cause malfunction, short circuit or electric shock.



(Except when removing washable parts).

Entanglement hazard

During operation, never touch the rotating section (such as the **Drum**) as it is very dangerous. In addition, ensure there is no risk of any piece of clothing becoming entangled and wound by this device.



Spray Vegetable oil before using.

- Spray the vegetable oil, which is suitable for cooking, onto the specified area before using (See page 16).
- If vegetable oil is applied improperly, the forming function may not work properly.

Do not put the machine near high-frequency utilizing equipment.

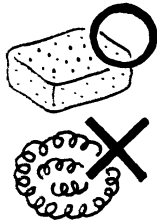
If heating equipment which uses a high-frequency current of more than 10kHz is near the machine, it may interfere with control apparatus, causing malfunction.

Place the machine more than 12 in. away from high-frequency utilizing equipment.

⚠ CAUTION

Use a sponge to wash the parts

- Use only a soft sponge to wash the parts. Never use a scrub brush.
- Scratches on the parts may alter the sushi forming function.



Use only a neutral detergent

- Use only a neutral detergent for washing.
- Some detergents may damage the parts and cause the forming function to deteriorate.

Neutral detergent



Never use hot water for washing

Never wash the parts with hot water or in an automatic dishwasher as this may cause the deformation, dysfunction, and deterioration of the forming units. (Permissible temperature: Up to 158°F [70°C])

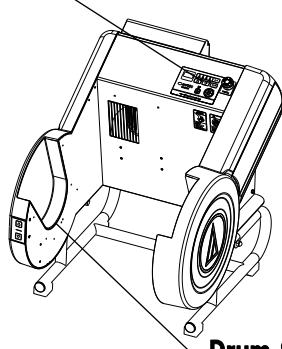
Use cleansers properly.

Be sure to follow the precautions and instructions when using Chlorine based cleanser. (See page 16). As wrong use may cause the deformation and deterioration of the parts, make sure not to exceed the manufacturer's specification on immersion time and concentration in well ventilated area. Rinse well after using Chlorine based cleanser. Please note that if the machine is damaged without complying the instructions for use, the machine will be repaired at your expense even within the warranty period.

Keep the sensors clean.

- Always keep the sensors free from water, oil, and rice. The dirty sensors cause malfunction and faulty forming.
- Clean the sensors using a soft cloth when they are dirty. The sensors are easily damaged.

Switch



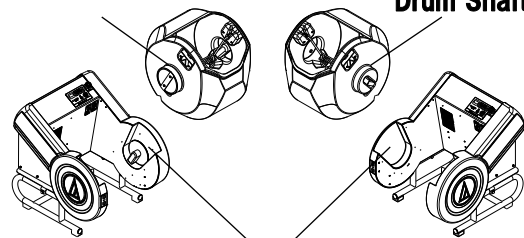
Drum Sensor

Never soil Insertion Ports and Metal Spindle.

Please never stick vinegar, oil, and rice to Insertion Ports, Metal Spindle, and Drum Spindle. This could cause malfunction of machine due to placing stress on the machine. In case of sticking, please clean by a soft towel.

Metal Shaft

Drum Shaft



Insertion Ports

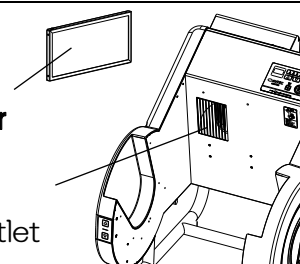
Caution for cleaning filter!

As dirt is likely to accumulate on the filter and the air outlet, clean these parts carefully every day. Handle the parts with care. **Filter** will be easily deformed by dropping and bumping.

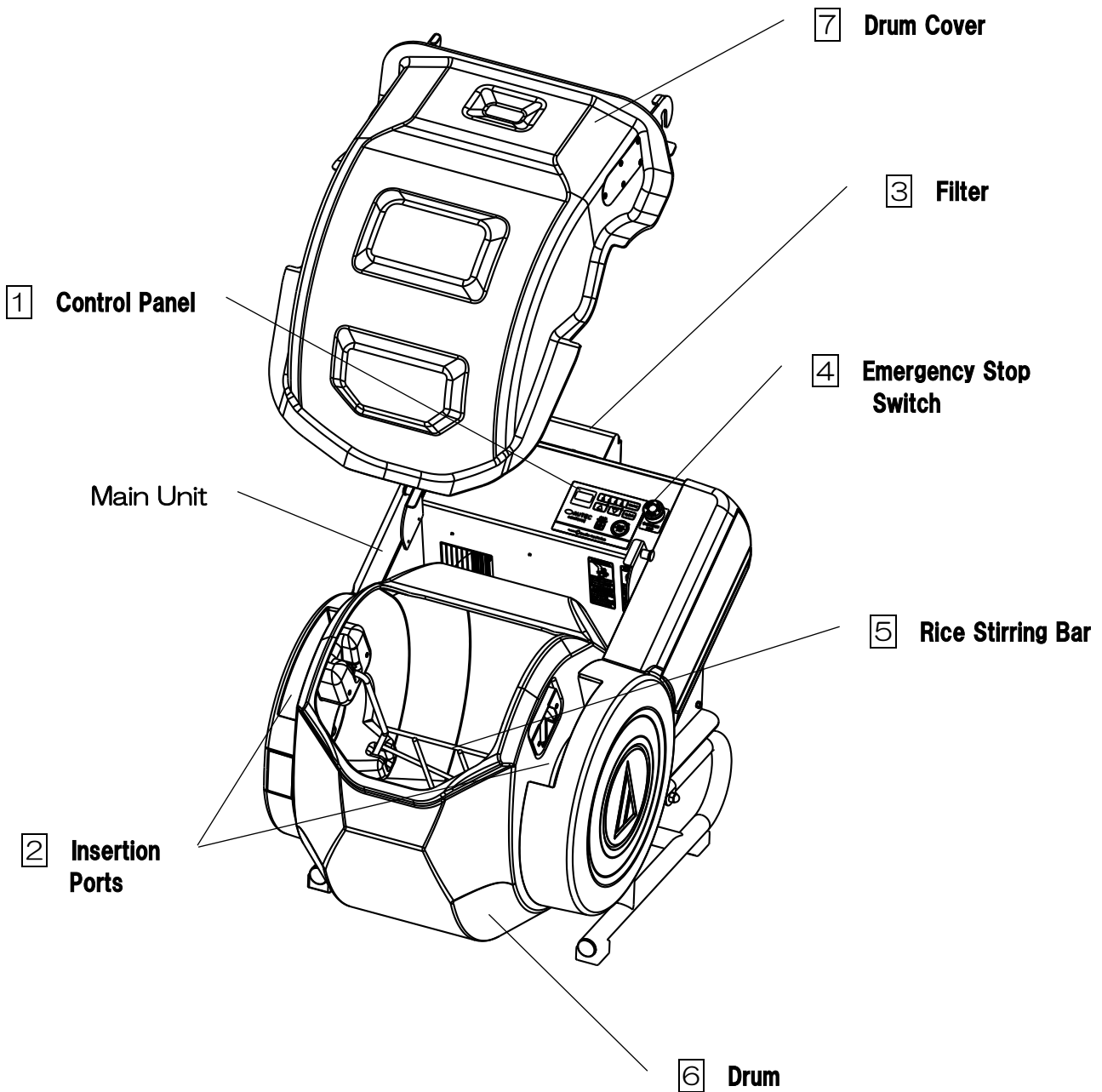
* See page 10-11.

Filter

air outlet



Names of Each Component and Consumable Parts List

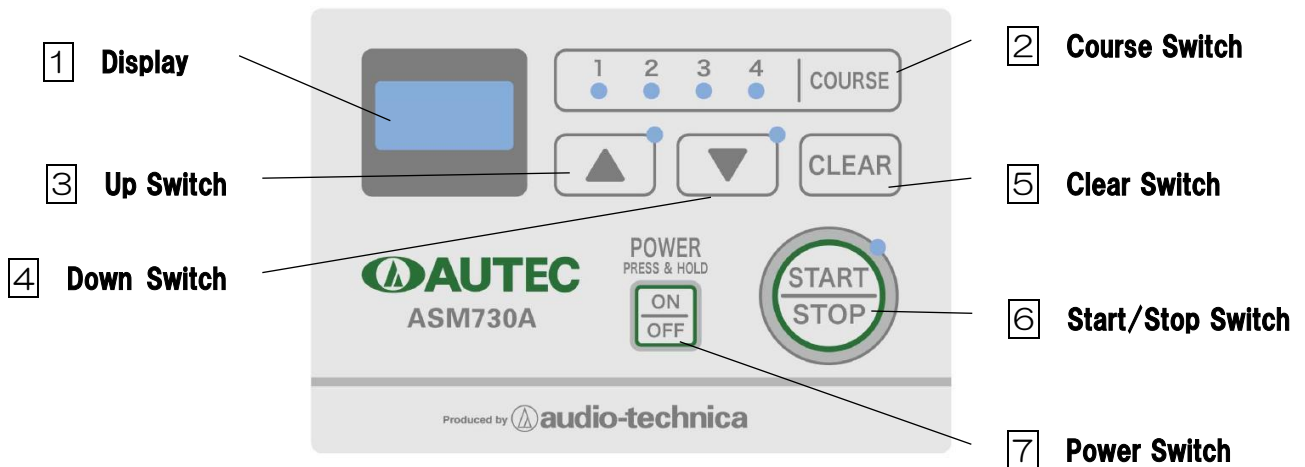


No.	Part Name	Application
1	Control Panel	Equipped with switches for operating and driving this machine and for configuring various settings. (See page 7)
2	Insertion Ports	Insertion Ports of the Rotational Shaft of the Drum . On the left side, there is a Sensor for confirming whether the Drum is properly mounted.
3	Filter	Prevents dirt and dust from getting mixed in air.
4	Emergency Stop Switch	Use to stop the machine in an emergency. * Pull the knob towards you or turn the knob to the right to release this button and recover operation.
5	Rice Stirring Bar	When adding vinegar dressing, this part breaks up the rice.
6	Drum	As the Drum containing rice and vinegar dressing rotates, the vinegar dressing is mixed with the rice.
7	Drum Cover	Avoids dusts, items or insects from touching the rice during operation or standby.

Consumable Parts List

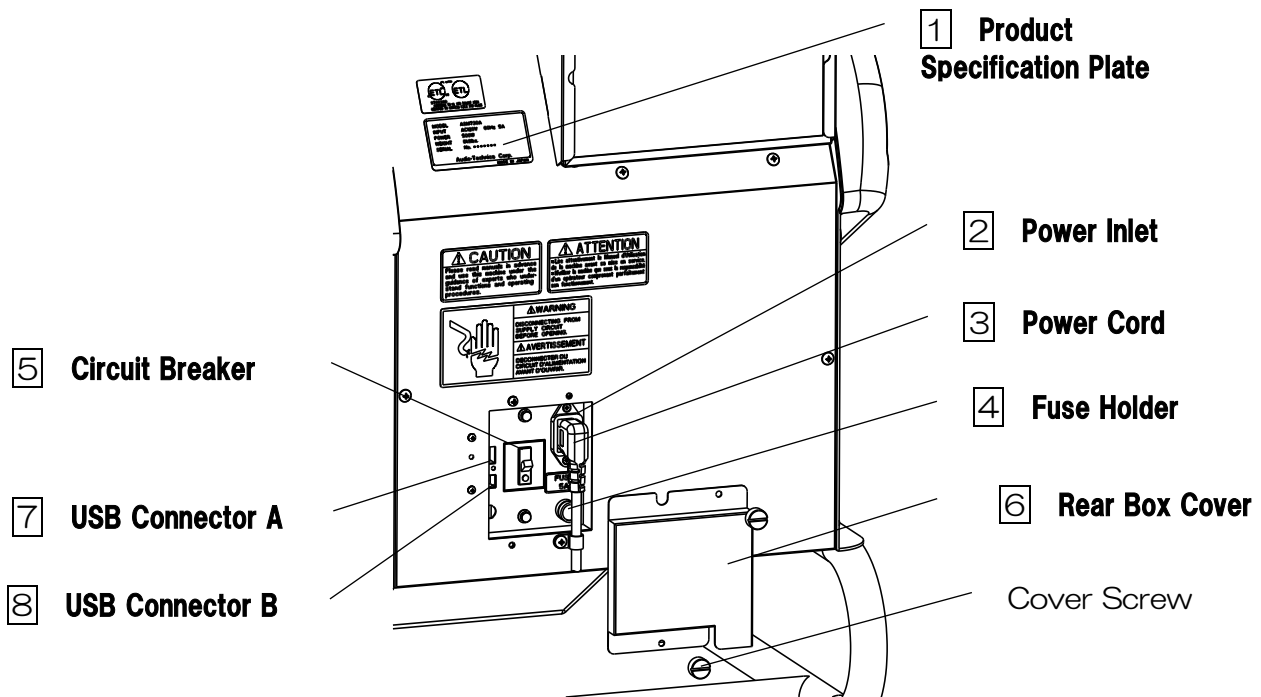
- 3. Filter
- 5. Rice Stirring Bar
- 6. Drum
- 7. Drum Cover

Description of Control Panel Components



No.	Part Name	Application
1	Display	Displays time remaining before completion of vinegar dressing mixing. When trouble occurs, displays an error number. During course setting, displays the contents of the program.
2	Course Switch	The Switch to switch over courses for mixing.
3	Up Switch	By pressing these switches while the operation is stopped, the Drum can be rotated in upper and lower directions. These Switches are used to perform manual feed.
4	Down Switch	
5	Clear Switch	By pressing the Clear Switch when an error has occurred, the error can be canceled. When the Drum is stopped at a position other than the home position, pressing the Clear Switch returns it to the home position.
6	Start/Stop Switch	When the machine is stopped, pressing the Start/Stop Switch starts operation. When the machine is operating, pressing the Start/Stop Switch quits the course. If the Start/Stop Switch is pressed to start operation when the Drum is not at the home position, the Drum first returns to the home position and then the operation starts.
7	Power Switch	To turn on the power supply, press the Power Switch once. To turn off the power supply, hold down the Power Switch for several seconds.

Part Names of the Main Unit Backside



No.	Part Name	Application
1	Product Specification Plate	Describes handling precautions and information related to product standards such as the item number, required power, weight, and serial number.
2	Power Inlet	The provided Power Cord is connected to this Inlet. The Power Cord is connected to the AC120V outlet. * Be sure to connect the Ground Wire.
3	Power Cord	Use to connect to the AC120V outlet.
4	Fuse Holder	A Fuse is installed to shut off the Power if an error such as a short circuit of electric load occurs. * For details about replacing the Fuse , see (How to replace a Fuse on page 20).
5	Circuit Breaker	Breaker used to shut off the Power if there is a ground fault current.
6	Rear Box Cover	The Rear Box Cover can be removed by removing the Cover Screws.
7	USB Connector A	Not used.
7	USB Connector B	* For maintenance use only. Do not connect other USB-compatible products to the unit.

Installation and Settings Before Use

How to hook up the power cord and grounding wire

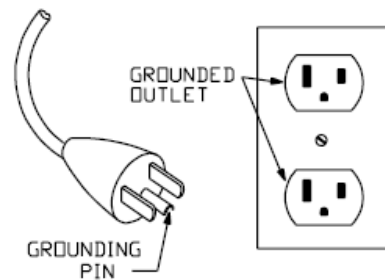
Connect to the specified voltage AC120V (60Hz)

Be sure to connect the ground wire to prevent any risk of electric shock.

There is a risk of electric shock due to damage or a short circuit of the machine. Please ask the delivery agent from whom you purchased the machine to ensure it is grounded.

It is prohibited to attach the grounding wire to a gas pipe, water pipe, telephone or lightning rod.

When changing the machine's location, please make sure to properly ground the machine.



Course Setting Sheet

This Sheet is used for the “Course Setting Method” (page 14). Use the Sheet by cutting along the frame border line below.

We recommend making a photocopy so as not to lose the Sheet.

Setting Item
H: Cooling Volume
P: Mixing Volume
L: Rice Volume

+

-

Setting Item

ASM730
Course Setting
Sheet

1. Check that the Drum is at the home position.
2. Hold down COURSE for 5 seconds.
3. Select the course to be set using COURSE.
4. Select H, P, or L using “Setting Item.”
5. Set the setting value using “+” and “-.”
-Repeat steps 3 to 5.-
6. Hold down COURSE for 5 seconds.

How to Disassemble and Care for Parts

1. If the Drum is not at the home position, press the **CLEAR** Switch to move the Drum to the home position.

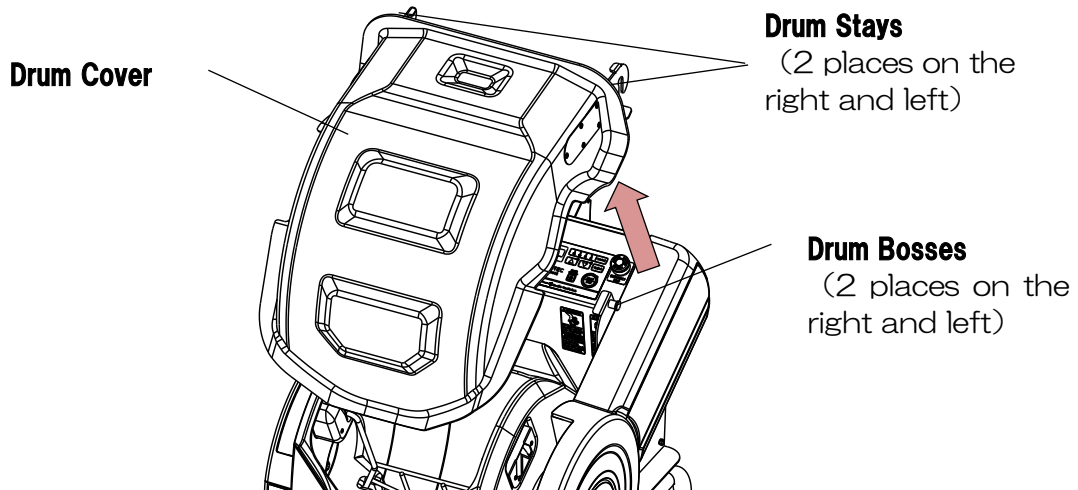


2. Remove a part following the steps below.

■ Before removing or assembling any parts, ensure the **Power Switch** is turned OFF and unplug the **Power Plug** from a wall outlet.

1. Remove the Drum Cover.

Pull out the **Drum Stay** from the **Drum Boss** and remove the **Drum Cover**.



2. Remove the Rice Stirring Bar.

Press the **Bar Stoppers** (2 locations) on the **Drum** and remove the **Rice Stirring Bar**.

Note: If you try to remove the **Rice Stirring Bar** without disengaging the **Bar Stoppers**, these parts may be damaged.

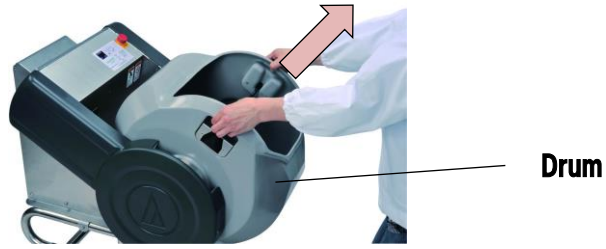
Note: Be sure to disengage the **Bar Stoppers** before removing the **Rice Stirring Bar**.



3. Remove the Drum.

Remove the **Drum**.

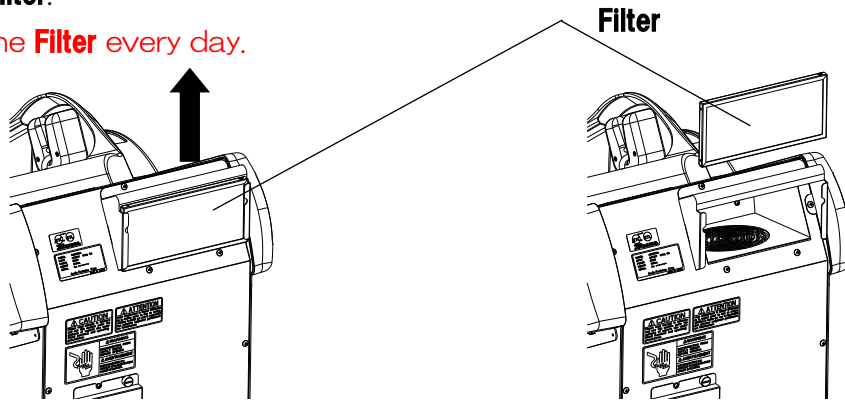
Note: The **Drum** can be removed only when it is at the home position. Press the **CLEAR Switch** to return the **Drum** to the home position before removing it.



4. Remove the Filter.

Remove the **Filter**.

Note: Clean the **Filter** every day.



3. Maintain each part according to the instructions below:

Washable parts Drum Cover, Drum, Rice Stirring Bar, Filter

Soak the parts in a solution of lukewarm water and neutral detergent to remove dirt and oil.

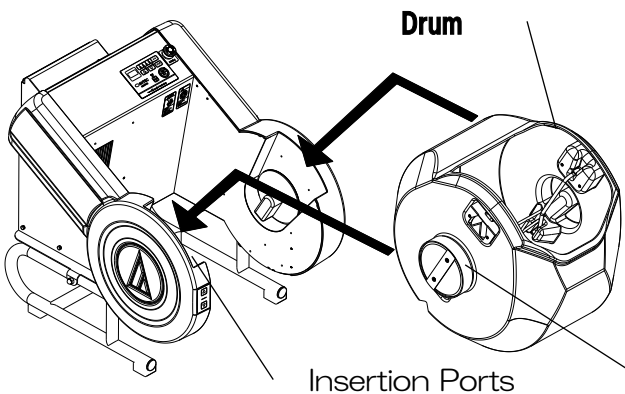
Main unit Main unit

Wipe them with wet cloth to remove dirt and oil.

Note: Before washing and cleaning, read the (Safety precautions on pages 1 to 4) carefully. Washed and cleaned parts and main unit must be thoroughly dried and kept clean.

How to Reassemble Parts

1. Install the Drum.



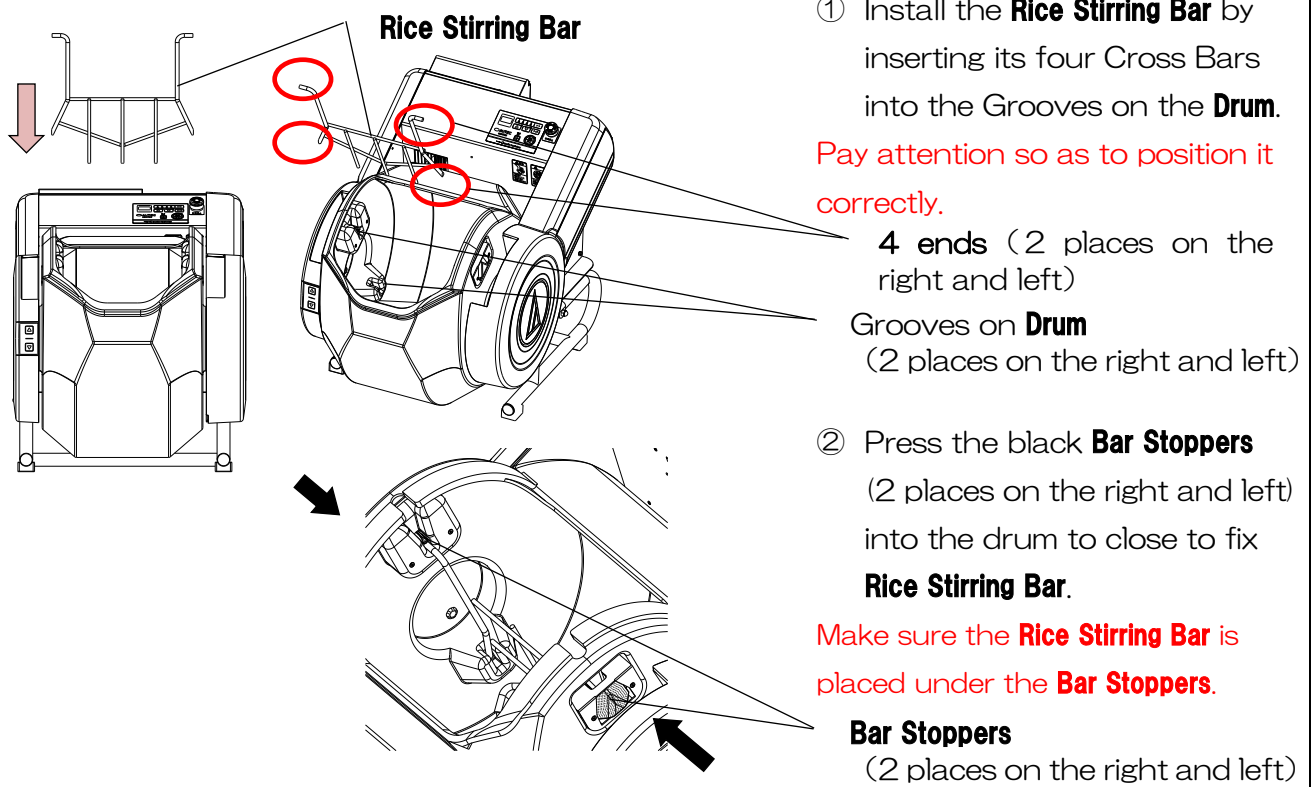
Mount the Shaft parts on the right and left of the **Drum** in the Insertion Ports on the Main Unit.

Mount the **Drum** with the Metal Shaft positioned on the left. (The **Drum** cannot be mounted in the reverse orientation.)

Note: Mount the **Drum** slowly so as not to hit it against the main unit.

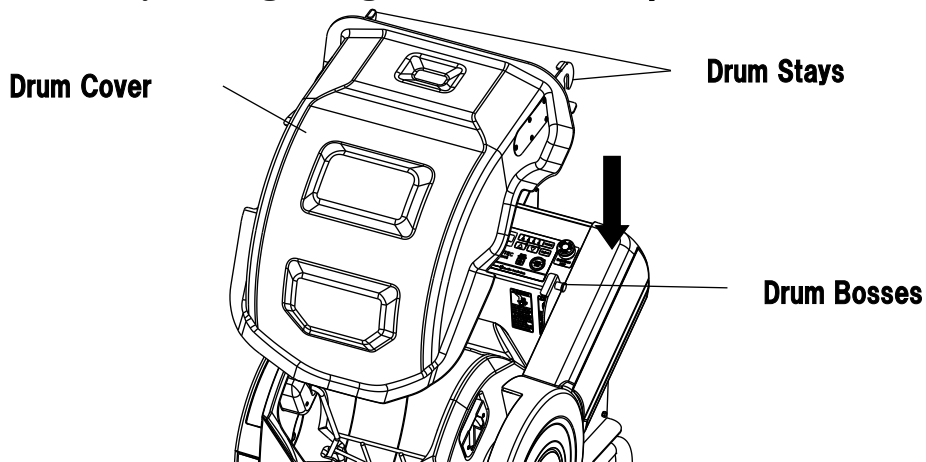
Metal Shaft

2. Install the Rice Stirring Bar and press the Bar Stoppers.



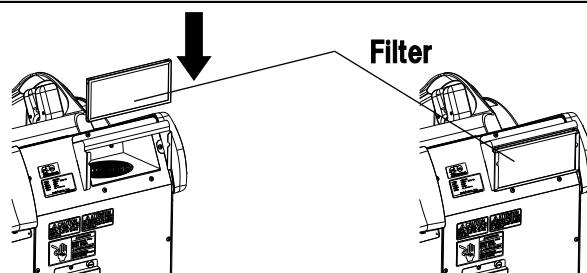
3. Install the Drum Cover.

Attach the **Drum Cover** by hooking the right and left **Drum Stays** onto the **Drum Bosses**.

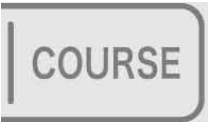





4. Install the Filter.

Install the **Filter**.



Operating Instruction

Course Setting	
	<p>This machine is capable of memorizing four courses. Every press of the Course Switch can switch the course in the sequence of 1 → 2 → 3 → 4 → 1. For setting courses, see “Course Setting Method” on page 14.</p>
Returning to the original position	
	<p>When the Drum is not at the home position, press the Clear Switch during operation to return the Drum to the home position.</p>
Standby Mode	
	<p>If the Drum is at the home position, holding down the Clear Switch for several seconds while the operation is stopped rotates the Opening of the Drum up to the rear position. This prevents dirt and dust from entering the Drum during standby.</p>
Error Cancellation	
	<p>When the machine is in trouble, the self-check function works, and error numbers are shown on the Control Panel. The machine beeps continuously, the E is shown on the Display, and the Operation Mode Lamp blinks on and off quickly. Press the Clear Switch to stop the buzzer. For more information, please refer to Error Display. (Page 17)</p>

How to Setting Course

The contents of course can be rewritten by following the setting procedures shown below.

Note: Perform course setting only after you thoroughly understand the setting method and the contents of the course. If settings are made incorrectly, the performance of vinegar dressing mixing will be negatively affected.

Factory default values

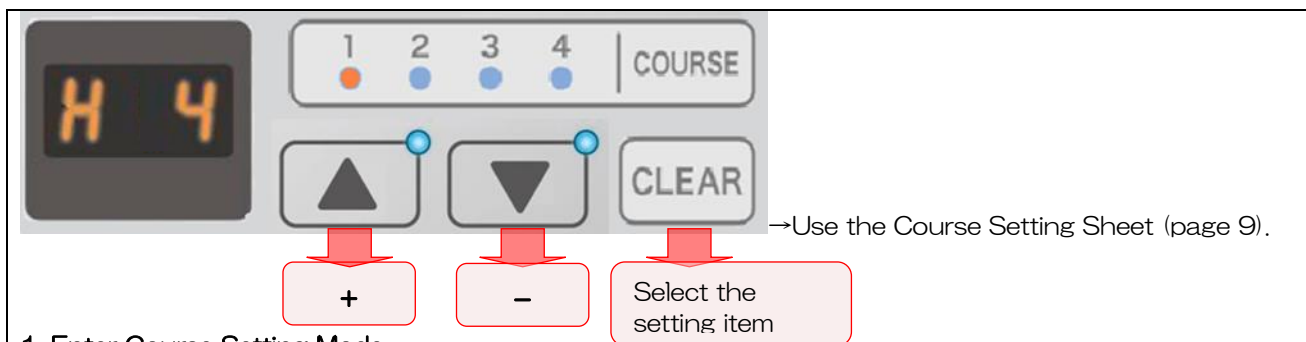
Item	Setting range	COURSE 1	COURSE 2	COURSE 3	COURSE 4
H Cooling Volume	0~7	2	2	2	3
P Mixing Volume	0~20	6	6	6	5
L Rice Volume	1~2.2	2	1.5	1	2

H: Cooling Volume: Sets the rice cooling volume. The larger the numerical value, the more the rice is cooled.

P: Mixing Volume: Sets the rice mixing volume. The larger the numerical value, the more the rice is mixed.

L: Rice Volume: Sets the volume of rice to be mixed with vinegar dressing. As a guideline, set 1 for 1 *sho* (approx. 1.8 liters) and 2 for 2 *sho* (approx. 3.6 liters).

* Cooling Volume is corrected depending on the room temperature as of the start of operation.



1. Enter Course Setting Mode.

When the **Drum** is not at the home position, press the **Clear Switch** to return the **Drum** to the home position. Holding down the **Course Switch** for 5 seconds makes the Course lamp blink.

When the **Drum** is at the home position, holding down the **Course Switch** for 5 seconds makes the Course lamp blink.

2. Select the course to be set.

Press the **Course Switch** to select the course to be set.

The selected course number blinks.

3. Select the setting item.

Pressing the **Clear Switch** can switch the setting item.

The setting item is displayed at the third digit of the **Display**.

When a setting item is displayed, its setting value is displayed at the second and first digits.

Change the setting value using the Up Switch as “+” and the Down as “-.”

Press the **Clear Switch** that serves as the “Setting Item” to set other items in the same manner.

Note: Even where the setting value is the same, the finish quality of the vinegared rice depends on the condition of the boiled rice (boiling condition, water amount, etc.). Please adjust the setting values accordingly.

4. Set other courses.

Press the **Course Switch** to return to “2.” and change the setting values in the same manner as 3 above.

5. Exit the Course Setting Mode.

Holding down the **Course Switch** for 5 seconds lights up the Course lamp.

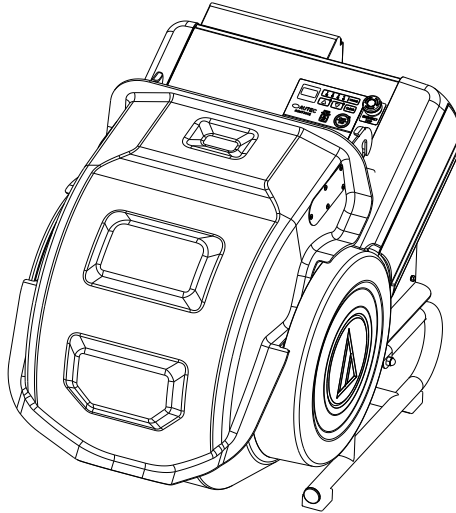
This saves the setting values and exits the Course Setting Mode.

How to Use the Machine

1. Install the parts properly.

Assemble the parts according to the section How to reassemble parts on page 11.

Note: Operating with the parts improperly installed may damage the parts and machine, or cause a malfunction.



2. Turn the Power Switch ON.

Indicators and Lamps turn on.

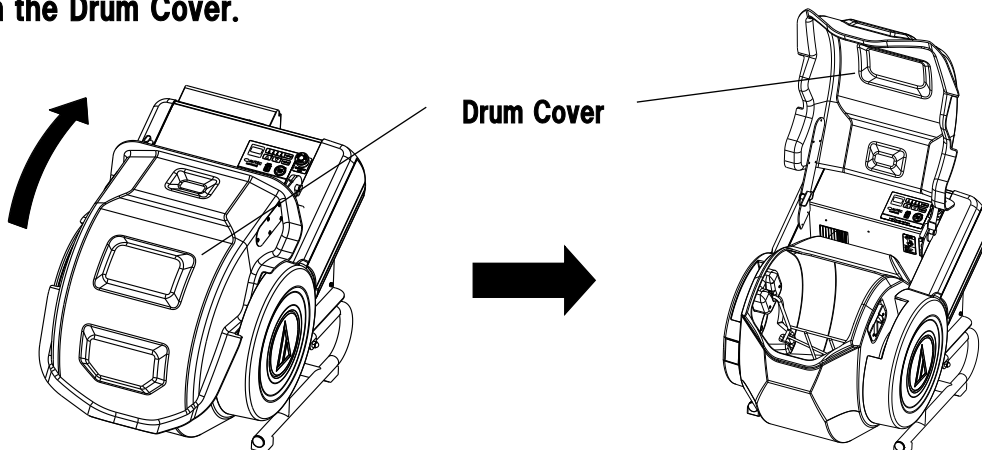


3. Move the Drum to the home position.

Press the **CLEAR** Switch to move the **Drum** to the home position.

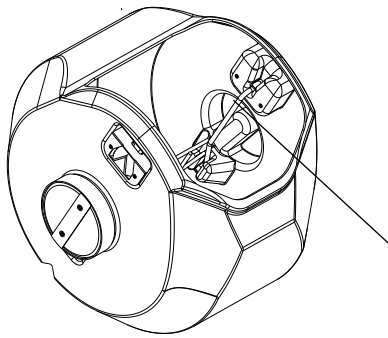


4. Open the Drum Cover.

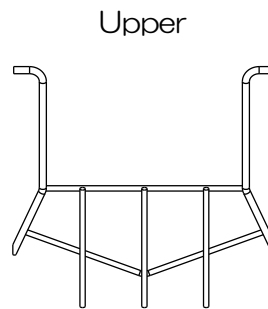


5. Apply vegetable oil to the Rice Stirring Bar.

Apply the oil suitable for use with food ("AUTEX" or equivalent) evenly to the **Rice Stirring Bar**.



Rice Stirring Bar



Upper

Lower

Note: Running the machine without applying the vegetable oil causes malfunctions.

However, if oil is mixed in the rice, application of the vegetable oil to the **Rice Stirring Bar** may be omitted.

Note: Commercially available oils intended for use with food may contain components that can affect resin. We recommend the use of our genuine oil, "AUTEX." If the machine is damaged by using oil of other brands, the customer will be charged for the repair.

6. Put the rice that has just been boiled into the Drum, sprinkle vinegar dressing all over the rice, and close the Drum Cover.

Note: The regular heatproof temperature of the **Drum** is 158°F [70°C].

If a heated rice kettle is placed on or touches the **Drum**, the **Drum** may deform, possibly causing failure.

7. Press the Start Switch to start operation.

After detecting the zero position of each component, the **Operation Mode Lamp** on the **Control Panel** will light and the machine is ready for operation.

Note: Since the machine starts immediately, make sure to check the safety in the area before pressing the **Start Switch**. During operation, do not touch any moving components with your hands or with any other object.

Note: Do not touch the **Drum** during operation. Doing so activates the safety interlock mechanism and stops the operation.



Points to confirm when pressing the START Switch does not start operation:
Is the **Drum** correctly mounted?

If the Drum is not correctly mounted, the machine indicates E2 (page 17) and does not start operation.

The **Drum** may not be correctly mounted because the Insertion Ports are dirty. Check and clean the Insertion Ports.

8. When the vinegar dressing mixing operation has finished, completion is notified by a buzzer making a “beep, beep, beep, beep” sound.

9. Turn off the Power Switch.

Hold down the **Power Switch** for several seconds to turn off the power supply.



Error Display

■The machine has a self-check function. When any trouble occurs, the machine stops automatically, and error numbers are shown on the **Display**.

■A buzzer with a continuous sound beeps, and “E” is displayed at the second digit of the Display. (Press the **Clear Switch** to stop the buzzer.)

■When several errors occur at the same time, each error number is shown alternately every second.

■Please do not operate the machine until all errors are solved.

■If machine recovery cannot be performed even after implementing the troubleshooting techniques below, contact your retail store or distributor where the machine was purchased or our Sales Section Service Center.

Display	Error name	Kinds of trouble	Trouble shooting
E0	Drum Error	The Drum is incorrectly mounted.	Correctly mount the Drum and press the Clear Switch.
E2	Drum mounting error	If the Drum is not correctly mounted, pressing the Start Switch displays this indication while the switch is being pressed.	Mount the Drum correctly.
E3	Operation Error	During operation, the Drum does not operate as programmed.	Check whether there is something preventing Drum from turning around, take out the Drum by pushing Clear Switch and clean around Insertion Ports .(See page 4)
E4	Sensor Error	The sensors do not operate as programmed.	Bring the Drum to a home position manually and press the Clear Switch .

Recommended Inspection

Inspect the Machine Regularly!

Check the following items

- The **Power Cord** has cracks or is corroded.
- The **Power Cord and Plug** becomes hot.
- The rotation speed of the **Drum** is extremely slow.
- Burning smell emits from the Main Unit.
- Abnormal sound is heard from the Main Unit.
- Switches and Knobs are loose.
- Sometimes the machine does not operate.
- The **Circuit Breaker** is activated often.



Request

Turn off the Power Switch and unplug to prevent any accident or failure.
Contact the retail store or the distributor where the machine was purchased.

Troubleshooting Check List

⚠ WARNING!

- When performing troubleshooting procedures below, turn off Power Switch and unplug unless otherwise noted.
- Do not attempt to repair or disassemble the machine.



Problems	Check Items	Troubleshooting
The Power does not turn on.	Are the Power Switch and the Start Switch on?	Turn on the Switches, and check the lighting on the Display . (See page 15)
	Is the Emergency Stop Switch on?	Solve the problem, turn the Emergency Stop Switch clockwise to reset.
	Is the Power Plug inserted into the outlet?	Plug in the Power Cord .
	Is the Power Cord connected to the Power inlet ?	Connect the Power Cord to the Power Inlet correctly.
	Does the Fuse blow out?	Solve the problem and replace the Fuse . (See page 20)
	Is the Circuit breaker on?	Solve the problem and turn on the Circuit breaker . (See page 20)
Drum does not operate.	Is Drum mounted correctly?	Mount the Drum correctly.
	Has an rice residue or foreign matter accumulated on the Insertion Ports?	Clean the Insertion Ports and remove the rice residue or foreign matter.
Vinegar dressing mixing cannot be performed successfully.	Is the Rice Stirring Bar correctly mounted?	Mount the Rice Stirring Bar correctly. (See page 12)
	Is the course set correctly?	Adjust the setting as required. (See page 14)
	Is vegetable oil applied onto the necessary parts?	Apply vegetable oil to the specific area. (See page 16)
Mounting and dismounting of the Drum is not smooth. The Drum cannot be mounted.	Is the Drum located at the home position?	Press the Clear Switch to move the Drum to the home position.
Mounting and dismounting of the Rice Stirring Bar is not smooth.	Are the Bar Stoppers disengaged?	Mount or dismount the Rice Stirring Bar after moving the Drum to the home position and disengaging the Bar Stoppers .
Error numbers are shown on the Display .	Check Error Display . (See page 17)	Refer to the Error Display and follow the instructions. If the machine still does not work, reconfirm the assembling, turn on the power, and reassume the troubleshooting information.



Is still something wrong?

If the above troubleshooting fails to solve your problems, contact your retail store where the machine was purchased.

Fuse and Circuit Breaker

How to replace a Fuse

1. The **Fuse** can be found in the **Fuse holder** on the **Rear Box** located on the side of the Main Unit.
2. Before replacing the **Fuse**, turn the **Power Switch** OFF and unplug the **Power Plug** from the Plug socket.
3. To remove the **Fuse**, turn the Knob on the **Fuse Holder** to the left and pull it out.
4. After replacing the **Fuse**, reinsert the **Fuse Holder** and turn it to the right to screw it in.

Precautions for use

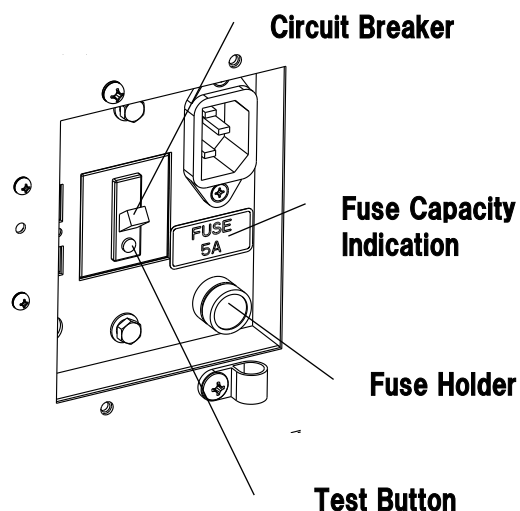
- When the **Fuse** is blown, eliminate the cause and then replace it with a **Fuse** that has the specified capacity (Fuse capacity 5A).
- If the **Fuse** blows soon after turning the Power ON, there is an abnormality inside the machine, such as a short circuit. Contact your retail store or the distributor where the machine was purchased.

How to handle a Circuit Breaker

1. The **Circuit Breaker** can be found in the **Rear Box** on the side of the Main Unit.
2. Turn the **Power Switch** OFF before operating the **Circuit Breaker**.

Precautions for use

- Make sure the **Circuit Breaker** is tested at least once each month. To do so, press the test button and confirm whether the **Circuit Breaker**.
- In order to conduct certain **Circuit Breaker** operations, remove the grounding of the Main Unit.
- When the **Circuit Breaker** goes OFF, resolve the cause and turn it back ON.
- If the **Circuit Breaker** goes OFF soon after turning the Power ON, there is an abnormality such as a short circuit or electrical leakage. Contact your retail store or the distributor where the machine was purchased.



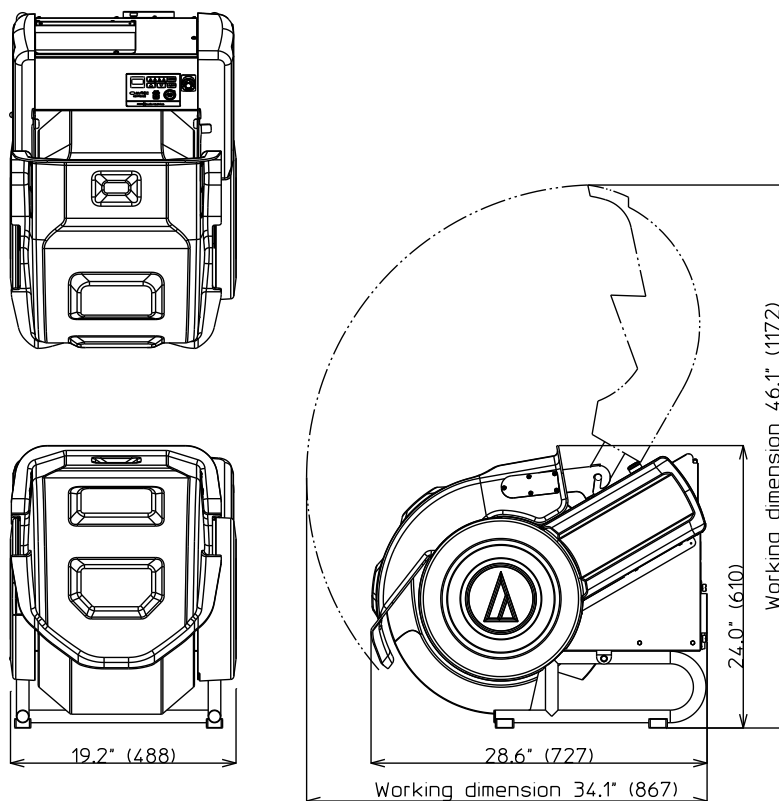
Warranty & Repairs

1. Please complete the attached “Owner Registration Card” and mail it to us. You will be registered as an eligible user for the warranted service and repair, and the information you provide will be stored in our database.
2. If the machine fails to function properly or breaks down within the warranty period despite proper operation as indicated in this manual and the labels on the unit, bring the machine along with the Warranty Certificate to your retail store where you purchased this product for free repair.
3. This warranty is transferable to a new owner. The new owner continues to be protected until expiration of the original purchaser’s warranty period. If the appliance is moved to a new location, the warranty coverage continues. Any damage caused in transit to a new location, however, is not warranted.
4. For further information regarding repairs and after-care services, please contact your retail store or our Service Center.
5. In the following cases, repair charges will be incurred:
 - 1) Improper use; failure or damage due to unauthorized repair, alternation or modification
 - 2) Failure or damage due to dropping or improper transportation after sales
 - 3) “Owner Registration Card” has not been received by us or required information has not been provided.
 - 4) Failure or damage due to fire, earthquake, storm/flood, lightning, abnormal voltage or other natural phenomena
 - 5) Wear & tear (Teflon-coated parts, etc.)
 - * Teflon-coated parts are consumable parts. Re-coating or replacing these parts is subject to charge even during the warranty period.
6. This warranty is valid in U.S.A. Canada and Mexico Contact us for usage in other countries.
7. Please notify us if there is any change of your registered information such as address and owner name.
8. If the services are not available locally, please contact our Service Center.
9. For on-the-spot services, actual traveling expenses will be incurred.
10. For repairs after the warranty period, service charges will be incurred.

Product Specifications

Product Name	Commercial Vinegar & Rice Mixer
Machine name	SHARI MAKER
Model Name	A SM730A
Power Source	AC120V, 60Hz
P o w e r Consumption	500W
E x t e r n a l Dimensions	Approx. W19.2in×D28.6in (MAX34.1in) × H24.0in (MAX46.1in) (W488mm×D727mm (MAX867mm) ×H610mm (MAX1172mm)) * Excluding the Power Cord and protruding parts
W e i g h t	Approx.81.6 lbs.[37kg]
Production Capacity	Approx. 7.3~14.5 lbs.[3.3~6.6kg]
Fuse Capacity	5 amperes (A)
Power Cord	Grounding type Plug (9.8ft.[3m]Cord)

External Diagrams



- Specifications and design of the machine are liable to change without prior notice for purposes of improvement.



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